

# INSTRUCTIONS FOR RESTAURANT STAFF

## The victims.



## The weapon.



## The suspects.



*E. Coli* O157:H7 bacteria

## FACTS

- Kids 12 and under can get sick or die from *E. coli*, a dangerous bacteria.
- *E. coli* can hide in rare or medium rare burgers.
- Cooking a burger to 155°F will kill *E. coli* bacteria.

## TIPS

- Instruct servers not to ask a customer who orders a burger for a child, “how would you like that cooked?”
- For kids 12 and under, cook all burgers to 155°F.
- Kitchen workers should always check temperatures with a food thermometer.



New Jersey Department of Health  
Food and Drug Safety Program  
(609)588-3123  
<http://nj.gov/health/eoh/foodweb/>



New Jersey Restaurant Association  
(800) 848-6368  
<http://www.njra.org/>